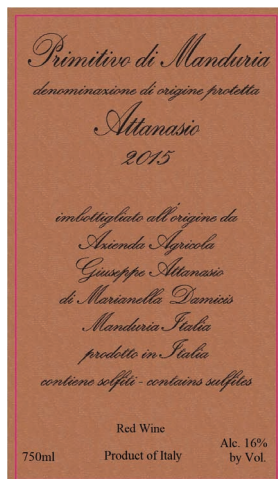


Giuseppe Attanasio



Primitivo di Manduria



At a Glance:

- **Appellation:** DOP Primitivo di Manduria
- **Uvaggio:** Primitivo (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 16.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 5 hectares of vines surrounding Manduria
- **Soil Types and Compositions:** Ferrous, silt-rich clay and volcanic tuff
- **Vine Age, Training, and Density:** Trained in Guyot and Cordon de Royat, vines average 15-30 years old.
- **Average Yields:** 20-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid-September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation
- **Élevage:** 16 months in stainless-steel tanks and 12 months in 225-l barriques (20% new)
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

Attanasio's basic Primitivo di Manduria comprises three quarters of the family's production. Primitivo—better known in the United States as Zinfandel—delivers brawny tannins alongside its explosively rich fruit, and thus Attanasio favors releasing his wines after a few years of resting in bottle so that these tannins are better harmonized. Leading with strong notes of licorice, spice, plum, and black cherry, this wine's complexity reveals itself with subtler notes of tobacco and unsweetened chocolate. It resolves, though, to a clean, penetrating finish, with the impression of acidity rising sharply as the sensation of richness recedes.